

Events & Functions Dining Brochure

BUTLERS KITCHEN



Events at Butlers Kitchen

Our Private Dining Room and Event Space are available for hire for weddings, engagements, farewells, birthdays, corporate events, and parties.

We promise exclusive, unforgettable gatherings. From family weddings to corporate seminars, Butlers Kitchen offers versatile settings for any event, any day—ensuring your special moments are flawlessly catered by our dedicated team.

Private Events



Butlers Kitchen's Event Space is the perfect venue for weddings, engagement parties, birthdays, Christmas functions, EOFY celebrations, and more.

With a flexible layout to suit your needs, our Event Space can accommodate:

- Up to **100 guests** for seated events
- Up to **150 guests** for cocktail/standing functions

The space includes **audio-visual capabilities** and **large screens** for presentations.

Corporate Events

Our versatile Event Space is ideal for seminars, conferences, team-building activities, and full or half-day delegate programs.

Accommodating up to **40 guests** for seated events in the patio area, our venue offers a sophisticated yet welcoming environment.

Private Dining



Our Private Dining Room accommodates up to **14 guests** for intimate, seated events with complete privacy.

The space includes a **TV screen** for presentations, videos, or meetings.

Butlers Kitchen – Food & Beverage Packages

Banquet Style Menus

Option 1 – Classic Banquet (\$77 pp)

Canapés (Choose 3): - Meatballs, Spanakopita, Cheese Puffs, Mini Samosas, Potato Wedges, Fried or Steamed Vegetables, Mini Sausage Rolls, Chicken Wings

Main (Choose 3): - Pumpkin Risotto, Mushroom Risotto, Roast Chicken Breast, Sandwich Platters, Gourmet Slider Boxes, Focaccia Platter, Baguette Platter, Variety Box

Dessert (Choose 2): - Lemon Meringue, Classic Tiramisu, Mixed Platter, Brownies & Cookies, Danish Pastries, Mixed Pastries

Option 2 – Diamond Banquet (\$88 pp)

Canapés (Choose 3): - Meatballs, Spanakopita, Cheese Puffs, Mini Samosas, Fried Capers, Potato Wedges, Fried or Steamed Vegetables, Mini Sausage Rolls, Chicken Wings, Chicken Tenders, Salami

Main (Choose 3): - Pumpkin Risotto, Mushroom Risotto, Lamb/Beef Ragu Pasta Shells, Salmon, Creamy Garlic Prawns, Roast Chicken Breast

Served With: - Salad Platter

Dessert (Choose 2): - Lemon Meringue, Classic Tiramisu, Brownie, Fruit Platter, Ice Cream, Sponge Fingers

Option 3 – Indian Style Banquet (\$88 pp)

Canapés (Choose 2): - Samosa, Dahi Bhalla, Aloo Tikki, Pakoras, Chicken Tikka, Meat Platter

Main (Choose 4): - Butter Chicken or Chicken Curry, Lamb Curry or Goat Curry, Dal Makhani or Dal Tadka, Paneer Dishes (Matar Paneer or Shahi Paneer), Mixed Vegetable Curry

Served With: - Rice, Roti/Naan, Salad, Raita

Note: A live tandoor setup can be arranged at an additional cost of \$500.

Dessert (Choose 2): - Ras Malai, Gulab Jamun, Kulfi, Kheer

Individual Plate Menus

Option 1 – Two-Course Meal (\$88 pp)

Canapés (Choose 2): - Meatballs, Spanakopita, Cheese Puffs, Mini Samosas, Potato Wedges, Fried or Steamed Vegetables, Mini Sausage Rolls, Chicken Wings

Main (Choose 2): - Pan Seared Salmon, Roast Chicken Breast, Beef Brisket Benny, Chicken Parma, Zesty Calamari, Chilli Scrambled Eggs

Option 2 – Three-Course Meal (\$99 pp)

Canapés (Choose 2): - Meatballs, Spanakopita, Cheese Puffs, Mini Samosas, Potato Wedges, Fried or Steamed Vegetables, Mini Sausage Rolls, Chicken Wings, Chicken Tenders, Salami

Main (Choose 2): - Mushroom Risotto, Lamb Ragu Pappardelle, Salmon, Creamy Garlic Prawns, Porterhouse Steak, Roast Chicken Breast

Dessert (Choose 2): - Lemon Meringue, Classic Tiramisu, Brownie, Fruit Platter, Ice Cream, Sponge Fingers



Beverage Menu

Option 1 – Consumption (Pay As You Go)

Non-Alcoholic

Soft Drinks | Sparkling Water – \$4.50 per glass | Jug \$15.00

Juices | Lemon, Lime & Bitters – \$6.90 per glass (Orange, Pineapple, Apple) | Jug \$15.00

Coffee – \$5.50

Alcoholic

Mimosa – \$15.00

Prosecco | Moscato – \$14.00

Pinot Grigio | Chardonnay – \$11.00

Shiraz Cabernet – \$11.00

Corona – \$11.00

Vodka, Gin, Rum & Whisky (served with water or soda water) – \$11.00 per serve

Option 2 – Drink Tab

You may choose a drink tab of \$500 or \$1,000. We will notify you once the tab limit has been reached.

Option 3 – Beverage Package

- 2-Hour Beverage Package – \$50 per person
- 3-Hour Beverage Package – \$60 per person

Non-Alcoholic

Soft Drinks, Juices (Orange, Pineapple, Apple), Coffee

Alcoholic

Mimosa, Prosecco / Moscato, Pinot Grigio / Chardonnay, Shiraz Cabernet, Corona,
Vodka, Gin, Rum, Whisky

Additional Information

Availability & Timing

Private Dining Room and Event Space available 7 nights a week

Event hours: 5:00 PM – 10:00 PM

Lunch events available on request

Event Space Inclusions

Exclusive events meeting the minimum spend include: - Staffing, Cleaning, Background Music, AV System with Cordless Microphones

Please Note: Styling, parking, and external equipment hire are not included.

Food & Beverage Pricing

Surcharges Apply

Credit Card Fees: 1.5%

Weekend Surcharge: 10%

Public Holiday Surcharge: 15%

Menus are seasonal and subject to change based on ingredient availability. Pricing may be revised annually.

Minimum Spend

Functions held at Butlers Kitchen require a minimum food and beverage spend to cover venue setup, operation, and cleaning.

Monday to Friday (Full Venue): \$2,500

Saturday and Sunday (Full Venue): \$3,500

All functions may run for a maximum duration of 5 hours, concluding by 10:00 PM.

Additional Costs: - Extensions should preferably be organised prior to the event date. Pre-arranged extensions: \$120 per 30 minutes. Extensions requested on the day: \$200 per 30 minutes. Charges apply in 30-minute increments.

Responsible Service of Alcohol & Licensing: - Butlers Kitchen practices the responsible service of alcohol and reserves the right to refuse service to intoxicated, underage, violent, or intimidating guests, and may close the bar if deemed necessary, with no refunds provided in such circumstances. Strictly no BYO alcohol is permitted, and guests found breaching liquor licensing laws may be removed from the premises, which may also result in termination of the function. Last drinks will be called 15 minutes prior to the conclusion of the event. Underage guests not accompanied by a parent or legal guardian must leave the venue by 10:00 PM and are not permitted to consume alcohol unless allowed under Liquor Licensing regulations. It is the client's responsibility to ensure all liquor licensing conditions are adhered to, and failure to comply may result in cancellation of the event.

Dietary Considerations

We cater for all dietary requirements, including: - Vegetarian, Halal, Vegan

Please advise dietary requirements at least 5 days prior to your event.

Suppliers & Styling: - We work with trusted suppliers to enhance your event experience. External vendors and stylists require prior approval and must provide public liability insurance.

Deposit: - A 50% deposit is required to secure your booking. The deposit will be deducted from the final balance. Remaining balance is payable on the day of the event. If the venue cancels the event, all payments will be fully refunded

Security Deposit: - All clients are required to complete a \$1,000 security deposit pre-authorisation form. In the event that clients or guests cause damage to the venue or its property, Butlers Kitchen reserves the right to charge the nominated credit card.

Final Invoice: - Final guest numbers must be confirmed 5 business days prior to the event. This confirmed number will be the amount charged. Increases after this time may be accommodated where possible. Reductions after confirmation will not be accepted. Full payment is required on the day of the event

Tentative Bookings: - We will hold your preferred event date for 3 days. If another booking enquiry is received during this period, you will have 24 hours to confirm your booking before the tentative hold is released.

Cancellation Policy

Less than 6 weeks' notice: 25% deposit forfeited

Less than 4 weeks' notice: 100% deposit forfeited

Emergency Cancellations: - In the event of a national or state emergency, deposits may be retained in accordance with the cancellation policy. However, Butlers Kitchen will make every effort to: - Reschedule your event or Transfer the deposit to another booking within 12 months.